



2019 Winter Seasonal Menu

SEASONAL BREAKS

Seasonal Breakfast \$17 per person

Seasonal House-made Breakfast Breads
Spiced Rum Bundt Cake, Early Grey Toffee Cake, Turnovers and Danish
Biscuit Strata
With Gruyere, Mushroom, Spinach, Tomato and Sausage (can be made vegetarian without sausage)
Poached Pear and Pomegranate Yogurt Parfaits
Coffee, Tea, and Juice

Seasonal Break \$17 per person

Falafel Sliders or Nashville Hot Chicken Sliders
Grilled Brie Toasts with Blackberry and Sage
Grand Snack Mix
Spiced Chickpeas, Pepitas, Sesame Sticks, Peanuts, Savory Granola
Nanaimo Bars
Hot Chocolate with Marshmallows and Whipped Cream
Berry Hibiscus Infused Water

HORS D'OEUVRES

Seasonal Hors D'oeuvres \$4 per piece

Apple Celery Root Crostini *with Hazelnut Butter*
Char Siew Pork—*Belgian Endive Cup*
Falafel Slider *with Labneh, Cucumber, Pickled Onion and Mint (Vegetarian)*
Loaded Potato Gougeres
Sweet Potato and Kimchi Pancakes *with Dipping Sauce*

All quantities are based on one hour of service.

Additional \$5 per person surcharge will apply to all buffets less than 25 guests.

Prices are subject to 23% taxable service charge and applicable sales tax.

LUNCH

Seasonal Buffet \$30 per person

Soup (Select 1)

New England Seafood Chowder
Andouille Sausage with Tortellini Soup
Mulligatawny—*Indian Spiced Red Lentil and Coconut (Vegan/Vegetarian)*

Salad (Select 1)

Winter Salad
Spinach, Radicchio, Arugula, Roasted Fruit, Parmesan Reggiano and Toasted Hazelnuts
Smashed Beet Salad
Citrus Salad with Goat Cheese, Toasted Pine Nuts, Mixed Greens with a Mint Chimichurri Vinaigrette

Entrée (Select 2)

Apple and Sage Stuffed Chicken *with Cider Veloute*
Short Rib Shepherd's Pie
Castalia Blue Trout *with Tomato Saffron Nage and Fresh Herbs*
Berkshire Boneless Pork Chops *with Mushroom Madeira Sauce*
Cannelloni Florentine *with Fresh Tomato Sauce (Vegetarian)*
Sesame Seared Tofu
with Shoyu Maple Glaze, Spicy Pickled Cucumber and Daikon Radish (Vegan)

Accompaniments (Select 2)

White Cheddar and Celery Root Mashed Potatoes
Baked Sweet Potatoes and Cinnamon Butter
Moroccan Vegetable Cous Cous
Stir Fried Haricot Verts
Winter Vegetable Medley

Dessert (Select 2)

Peppermint Chocolate Cheesecake
Gingerbread Cheesecake
Wild Rice Pudding with Cranberries, Amaretto and Almond Tuile
Caramel Apple Tart Tatin